Oyster-Rice Casserole

The oysters are great with coating mix for chicken, too—

2 cups cooked rice
1 6-ounce can (⅔ cup) evaporated milk
½ cup finely chopped celery
¼ cup finely chopped onion
½ teaspoon salt
1 5-ounce can oysters, drained
1 2-ounce package seasoned coating mix for fish
2 tablespoons butter or margarine

Combine rice, evaporated milk, celery, onion and salt; turn into 1-quart casserole. Make shallow well in center of rice mixture. In plastic bag, place drained oysters and coating mix; shake bag to coat oysters. Place oysters and remaining coating mix atop rice; dot with butter or margarine. Bake in 400° oven for 20 to 25 minutes or till oysters are golden and mixture is heated through. Makes 4 servings.

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